

PUBLIC LUNCH

SAVORY SPECIALS

THE FRIED EGG SANDO with prosciutto, arugula, tomato, provolone, pommery mayo on our daily fresh baked bagel ... 12

BAGEL & LOX - cold smoked sustainable salmon, riopelle de l'isle, pickled squash, arugula, house-made bagel with caper cream cheese ... 15

AVOCADO TOAST ^{VEGAN} - smashed avocado, red onion, pickled chilies, cilantro, country loaf ... 12

CAPRESE TARTINE ^V heirloom tomato, basil pesto, fior di latte, red onion, spinach, focaccia ... 15

CRUSTLESS QUICHE BY THE SLICE ^{GF} - meat.. 11.50 - vegetarian.. 10.50

SALADS & SOUP

CHORIZO STEW hungarian chorizo, sweet potato, corn, tomato broth, country loaf ... 14

POTATO & LEEK SOUP ^V classically prepared yukon gold potato, leek & chive soup, grilled country loaf ... 13

MARINATED KALE CAESAR with fried focaccia crumb, 2-year asiago, bacon lardons, burnt lemon ... 14

PANZANELLA ^{Df} ^{VEGAN} heirloom tomatoes, toasted croutons, basil pesto, cucumber, onion, white balsamic ... 15

HOT OFF THE PRESSED SANDWICHES

GRILLED CHEESE ^V scamorza, smoked provolone, gruyere, buttermilk brioche ... 15

THE MORTY shaved mortadella, pistachio pesto, le riopelle de l'isle, arugula, red onion jam, focaccia ... 17

PULLED PIG ^{Df} - slow cooked pork shoulder, chorizo barbecue sauce, chopped pickles, on fresh baked baguette ... 17

FIGBERT windy view farm nitrate free smoked ham, fig jam, camembert, arugula, focaccia ... 16

HOAGIE spicy soppressata, genoa salami, pommery mayo, spinach, provolone, pickles, baguette ... 15

PERUVIAN CHICKEN herb marinated grilled chicken, green chili sauce, smashed avocado, red onion, grilled country bread ... 17

BEEF MELT slow cooked brisket, charred poblano, bell pepper, red onion, beef demi, gruyere, baguette ... 17

PIZZAS (PLEASE ALLOW 15 MINUTES AFTER ORDERING)

MARGHERITA ^V san marzano tomato sauce, fior di latte, basil pesto ... 21

PINEAPPLE san marzano tomato sauce, pepperoni, pineapple, fresh jalapeño, mozzarella ... 24

PEPPERONI san marzano tomato sauce, pepperoni, house mozzarella, basil pesto ... 23

CAPICOLA san marzano tomato sauce, coppa, castelvetrano olives, artichoke hearts, red onion, buffalo mozzarella ... 25

SOPRESSATA san marzano tomato sauce, hot soppressata, buffalo mozzarella, herb honey ... 24

COMBO san marzano tomato sauce, pepperoni, sausage, red onion, castelvetrano olives, mozzarella, basil pesto ... 26

PEAR & GORGONZOLA ^V garlic cream, poached pear, caramelized onions, walnut crumble, arugula, balsamic reduction ... 23

MORTADELLA pistachio pesto, fior di latte, red onion, shaved mortadella, chopped pistachios ... 26

FIG & PIG garlic cream sauce, figs, bacon lardons, arugula, hot honey ... 26

FUNGI ^V white sauce, maitake, cinnamon caps, cremini, kaltbach truffle ... 27

*All breads and pastries are baked in house daily - Pastry Chef, Elisa Velazques
Chef de Cuisine, Josh McCarty*